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The Portland Spectator, November 2012

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FOOD CART FACE OFF
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FILMMAKERS FESTIVAL
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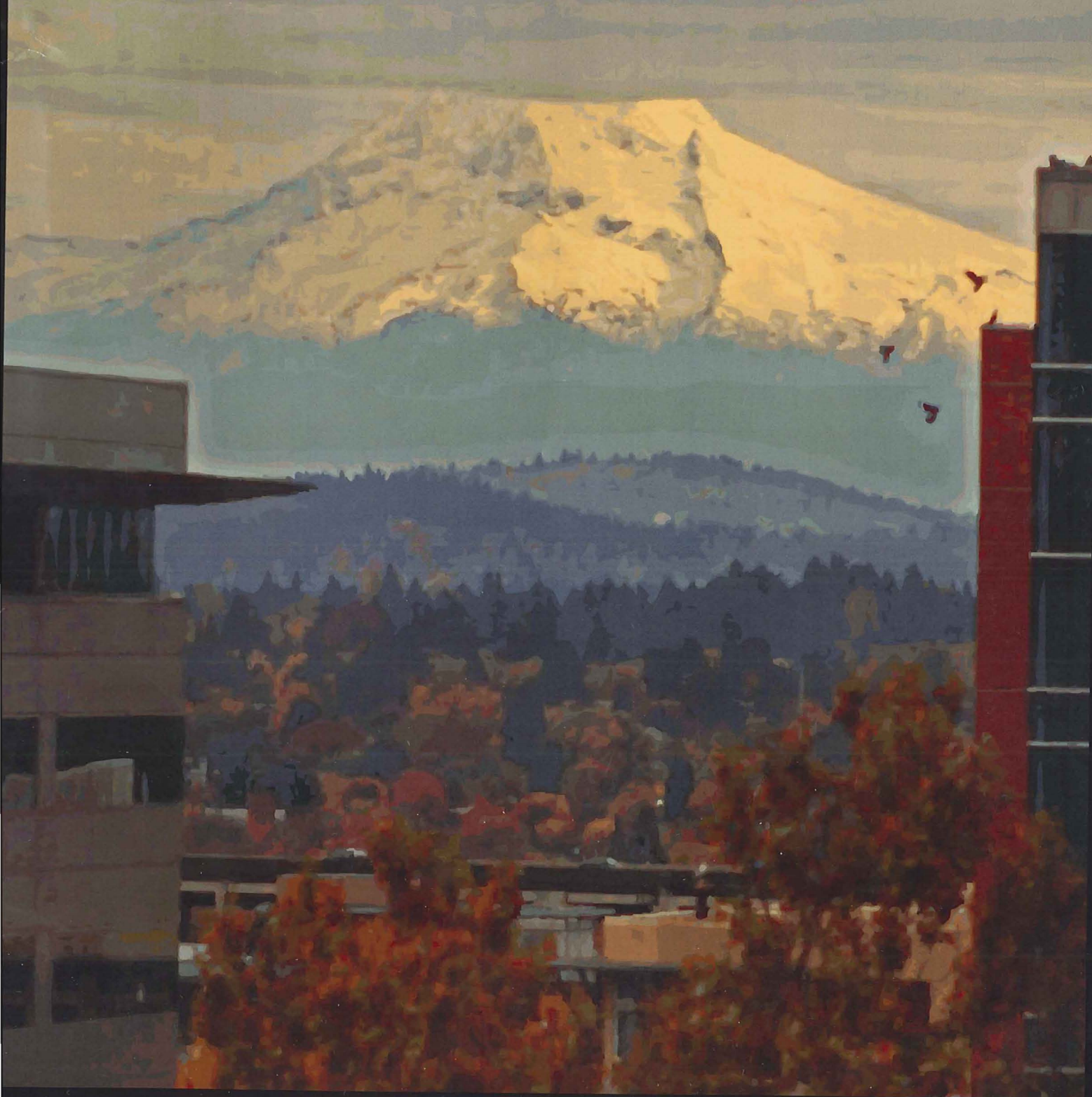
CONSERVATIVE LEGALIZATION
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PORTLAND

SPECTATOR

VOLUME 10 / ISSUE 9 / NOVEMBER 2012

MAGAZINE



The Portland Spectator serves the student body by providing fact-based and well-researched arguments alongside in-depth news coverage of issues important to the student community. We encourage and co-facilitate a diverse marketplace of ideas filled with thought-provoking discussions.

SPECTATOR

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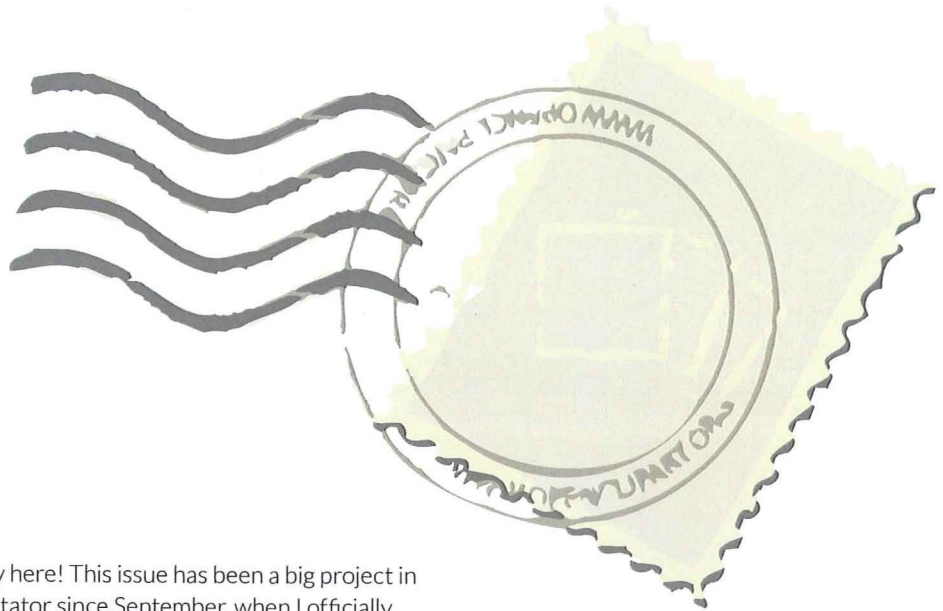
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To Whom it May Concern:

The November issue is finally here! This issue has been a big project in the works for all of us here at the Spectator since September, when I officially took over as Editor-in-Chief. This issue is the first issue featuring our newly redesigned layout for the Portland Spectator Magazine. In addition to the layout we have also made an effort to start revamping the content we bring you in order to further improve upon its relevancy, timeliness, and appeal to students.

As I'm sure you all could tell immediately from looking at the cover we have been experimenting with new cover designs, layouts for articles, and different type. This redesign is as much cosmetic as it is a matter of practicality. In addition to bringing you staple articles like Food Cart Face Off and Bar Face Off, the Spectator will working to start bringing advertisements to our publication in December! This may not seem like big news, but bringing in advertisements will not only make this publication look more professional, but it will also bring in more revenue. As a student publication the more revenue we bring in the lower the printing of this magazine will cost students.

Hopefully these changes are just as exciting for you as they are for us here at the Portland Spectator Magazine! Once again thank you for staying loyal to our publication. Please feel free to contact us through Facebook or Email. We welcome all questions, comments, and concerns. Thanks for reading the Portland Spectator,

Maxwell N. Bordman

Editor-in-Chief

FOOD cart FACE CE off

Jacob Stein

PORTLAND IS KNOWN FOR ITS AMAZING FOOD, AND MOST OF THAT AMAZINGNESS COMES FROM ITS FOOD CARTS. LOCATED ALL OVER TOWN, THESE CARTS DELIVER ASTOUNDING MEALS ON-THE-GO AT REASONABLE PRICES. FOR PSU STUDENTS, THE SPECTATOR WILL CHALLENGE TWO FOOD CARTS IN A HEAD-TO-HEAD COMPETITION FOR THE BEST FOOD AROUND. OUR GOAL IS TO KEEP YOU IN THE LOOP ABOUT EVERYTHING THAT'S DELICIOUS ON WHEELS NEAR CAMPUS, SO YOU KNOW WHERE TO GO WHEN YOUR TUMMY STARTS RUMBLING.

PHOTOS TAKEN BY JACOB STEIN
OF NEW TASTE OF INDIA.



For our second Face-Off, I chose a personal favorite: Indian cuisine. The competition was between New Taste of India on 4th avenue (behind Ondine), and Bombay Chaat House on Southwest Yamhill and 12th.

New Taste of India is a classic choice at the food carts on fourth if you want as much food for your money as possible. I ordered the vegetarian lunch combo, which is available from 10:30 until 3:00.

Price: \$6

Quality: ★★★★★☆



One thing is for sure: with the lunch special, New Taste of India certainly gives you more than just a "taste." It's like ordering a full platter of the best Indian varieties of deliciousness. It's a mobile Indian buffet in your hands. Of course, you've got the standard bed of basmati rice. Rice is always good, but the rice here is nothing special – that's where the two massive pockets of curry alongside the basmati come in. And when this meal begins to turn into a swamp on your plate, you can use the sheet of warm naan bread to soak it up. Honestly, there is nothing not tasty or filling about this meal.

Quantity: ★★★★★★

Let's put it this way: you get what you pay for. Easily. The size of this dish is ridiculous. It's enough food to last you all day – and then some. I already mentioned the rice and the naan, but as for the real taste-bud whoppers that are included in the combo, it depends on the day. If you order it with meat, the combo will come with a big 'ol leg of tandoori chicken. If you decide to go vegetarian, you've got your protein in the beans and lentil stew roasting above the rice. You've got aloo mutter, or dahl taska, and gajjar aloo, and all the other flavors you can't quite pronounce, all to dip with your naan or mix with your rice.

Healthiness: ★★★★★☆

There's no "salad" included in the traditional sense with this dish, but there are certainly veggies in every bite, be it carrots, lentils, peas, onions, or even squash. These vegetables are never hard to get down when delivered in such creamy, rich sauces. However, while the rice may be basmati, it is still white. And that naan bread isn't whole wheat or multi-grain. They may be filling and extremely deliciousness, but those carbs won't get you any healthier.

Total Score for New Taste of India: ★★★★★★★★★★
★★



PHOTOS TAKEN BY JACOB STEIN
OF BOMBAY CHAAT HOUSE.



Bombay Chaat House is known for its super-affordable price and 100% vegetarian-friendly menu. They may look a bit secluded on that corner of 12th, but this House is always warm to customers, and will even give you tea with your order of a "6 course meal" special (if you ask nice enough).

Price: \$6

Quality: ★★★★★

As far as great Indian food goes, this place doesn't miss a beat. Their naan is perfectly warm and doughy, right out of the oven. Their lentil sauce over the rice is mushy, but not too mushy, with a good few chunks of tender potato here and there. And the orange stuff – oh my god, don't even get me started on the orange stuff. Dip your naan in that orange pool of deliciousness and your taste-buds will be in blissful heaven. The Bombay Chaat House may not be the best food I have ever eaten, but it's certainly close – especially when considering the relatively low price.

Quantity: ★★★★★

You may not notice it due to how fast you'll be scarfing down that curry, but Bombay Chaat House gives you TONS of food. It's called a "6 course meal," after all. New Taste of India and Chaat House are definitely on par as far as how much food they give you – but sometimes I have to wonder if the Chaat House gives you a little more. There's just slightly more of that wonderful naan, and slightly more potatoes in the curries or veggies mixed in the rice. For a measly six dollars, you literally couldn't ask for more food; this lunch special is three meals in one.

Healthiness: ★★★★★

Again, no traditional salad included, but there are plenty of veggies in every portion of this meal. The curries and sauces made from these vegetables are so savory and tasteful that you'll never have a hard time eating veggies again (if you ever did in the first place). On the other hand, if veggies are really your thing, you will absolutely LOVE this meal. Never before have vegetables tasted so good. But again, we're not talking about the naan or the rice here. That stuff certainly composes a large part of this meal, and while naan and rice are satisfying, your body won't be thanking you for the big block of dough stuck in your upper intestines if you eat it all at once.

Total Score for Big Ass Sandwiches: ★★★★★★★★★★
★★★

Portland's Wanderlust Circus

"A Strong Desire To Travel"

Dean Anthony

Portland's Wanderlust Circus has been bringing marvelous performances for almost six years, directed by Ringmaster Noah Mickens and his partner and best friend Nick "Creature." The German term "Wanderlust," meaning to have desire for travel, came with Creature's San Francisco-based circus, The Wanderlust Company. The two had been directing their own independent, autonomous and subcultural performance troops for a little while (Mickens' project being called "Batty's Hippodrome"), and eventually came together as a team, reshaping the name to Wanderlust Circus. Both Mickens and Creature have collaborated in Wanderlust's past with script writing, but lately Mickens finds pleasure in contriving most of the stories, while Creature favors the technical aspects of the shows, mastering the directing of lights and sound production.

Wanderlust displays aesthetics similar to that of the historic New York vaudeville variety acts of the 1920s and 30s. They plan on organizing shows through their own established Pacific Wheel Vaudeville Circuit. Their intention and purpose is similar to that of the original vaudevillian circuit which was organized into an



assortment of well known variety act performance groups nationwide. Each circuit was an association of several different theaters in different cities in a particular region. An aspiring performing artist would try to get their act booked within one of these circuits. Once booked, they would have the opportunity to travel around to different cities to perform shows. This circuit-based booking method eliminates the need for individual acts to personally book shows nationwide, let alone worldwide. Mickens affirms that Wanderlust's future hopes and aspirations are "to have several established independent circuits in different west coast cities working together in live entertainment through re-creating the vaudeville circuit, with the Pacific Wheel Vaudeville Circuit."

Other participating artist groups and companies frequently make guest appearances in the Wanderlust Circus. These groups consist of independent musicians as well as independent costume design companies including: Valkyrie Fire, Peachykeen Designs, and Carnie Couture. Dance performance (a key act in the circus) features the ever-growing popularity of aerial silk gymnastic type dancing; a spectacular burlesque swing that incorporates circus skills with interpretive dance. The primary aerial silk performer in the Circus is Russell Bruner who performs alongside his principle dance partner Sugar Kane. Bruner is currently the reigning King of Burlesque after winning the Mr. Exotic World Pageant in Las Vegas. The Circus also features tap dancing and belly dancing. Wanderlust's primary belly dance performer "Nagasita" is a nationally renowned belly dancer. Acrobatic dancing performed by Portland's AWOL dance collective is also featured in the lineup in addition to the other forms of dance displayed during the show.

Upcoming Performances are:

A CIRCUS CAROL

December 7th and 8th with live music by 3 Leg Torso.

Charles Dickens' classic tale of Scrooge and his Christmas Eve of ghostly visitations with a stellar cast of aerialists, jugglers, dancers, and singers at The Alberta Rose Theatre, 3000 NE Alberta St.

Tickets available now at www.albertarose theatre.com

WHITE ALBUM CHRISTMAS

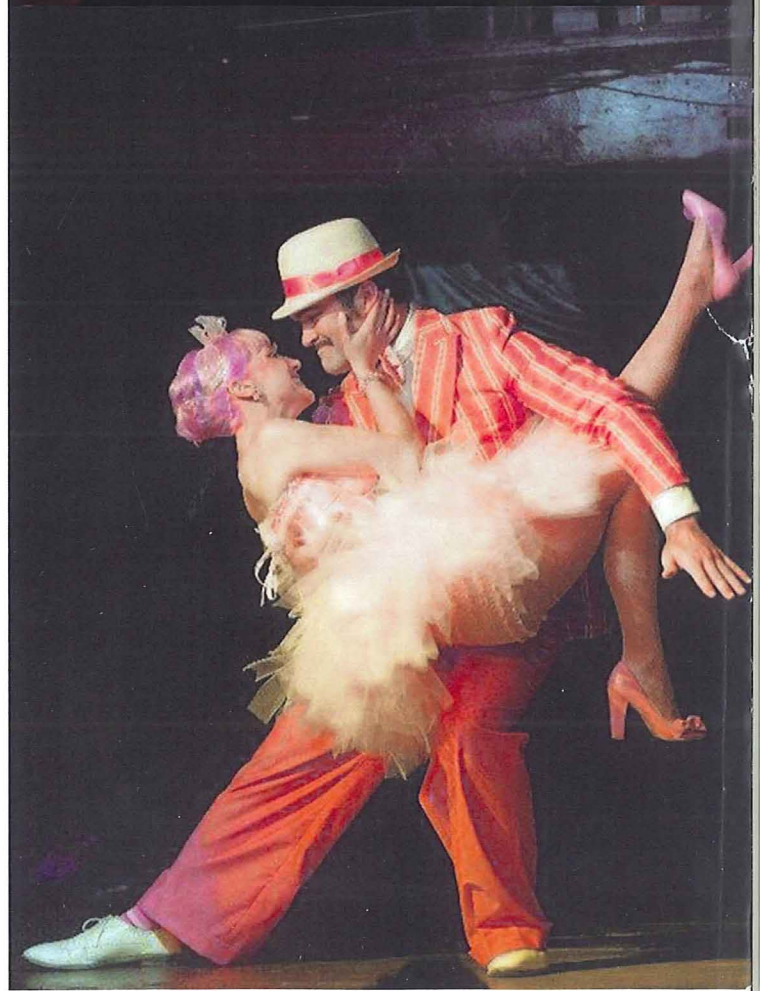
December 21st, 22nd, and 23rd. Wanderlust's 5th annual tribute to The Beatles classic album, played in its entirety by a live all-star band with accompaniment from the city's finest circus talent at The Alberta Rose Theatre, 3000 NE Alberta St

Tickets available now at www.albertarose theatre.com

For more information and shows, please visit www.wanderlustcircus.com



POC Photo



Airbag Recall

WILL FAULTY AIRBAGS CAUSE THE U.S. TO
RETHINK ITS DEPENDENCE ON CHINESE MADE
GOODS?

Will Grzebyk

The National Highway Traffic Safety Administration announced earlier in October that if your car has had its airbags replaced within the last three years, there's a possibility those air bags may be counterfeit. Cars that have had their airbags replaced within the last three years by any repair shop other than the new car dealership have been strongly urged to get their air bags tested. The NHTSA has recently become aware of the sale and distribution of these counterfeit airbags stating that they showed "consistent malfunctioning ranging from non-deployment of the airbag to the expulsion of metal shrapnel during deployment." Fortunately there have been no deaths linked to the fake air bags - and the NHTSA estimates that these fake air bags may affect less than 0.1 percent of U.S. vehicles on the road. There is no way of knowing if the airbag that has been replaced within the last three years may be a counterfeit, so it is highly recommended that the airbag is tested by a certified auto repair or auto mechanic shop.

Now that the problem has been addressed, these small numbers of vehicle owners are asking "How much is this going to cost?" NPR asked Bailey Wood, a spokesman for the National Automobile Dealers Association, and he said the price "could run between \$100 to \$200" just to have the airbags tested. He also said "The cost of replacing a driver's side center column airbag is \$750 to \$1,000, and some types of cars have as many as eight airbags." Many of these vehicle owners are being urged to get in contact with their insurance providers before paying out of pocket for the necessary tests. The NHTSA has also posted a link at safercar.gov providing a full list of call centers where their air bags can be inspected.

The airbags themselves have been shipped over from China and a few unethical mechanics are trying to make a quick buck by selling these air bags at a low under the market value. NPR reported that in "August, federal agents confiscated nearly 1,600 counterfeit air bags and arrested a North Carolina auto mechanic." Unfortunately the sale and distribution of counterfeit automotive parts inside the U.S. is not an uncommon incident. In 1997 the U.S. Federal Trade Commission "estimated that counterfeit automobile parts cost the American automotive supplier industry \$12 billion annually worldwide, including \$3 billion in the United States alone." In 2007 the U.S. Chamber of Commerce issued a study stating "Ford concluded that counterfeit auto parts costs it roughly \$1 billion annually." Putting these numbers in a more realistic view, the U.S. is not only losing money when we are tricked into buying these fake parts from China but we are also losing money when we decide to purchase these parts internationally instead of stamping the bottom of each box with a MADE IN AMERICA stamp.

If counterfeit airbags, that have been produced to purposely not work correctly, isn't enough for the U.S. government American jobs, what is? How about seat belts that snap under the pressure and tension of the body when cars collide head on? These questions are not brain busters. The safety of Americans should be the most important concern but unfortunately it seems that we will be taken advantage of by international sellers until we start losing money or worse, losing lives.

In order to combat the risk of counterfeit airbags and other car parts, the government has moved to enact the "Stop Counterfeiting in Manufactured Goods Act," which prohibits the production of counterfeit labels used in authenticating parts and requires that any machine used to produce any counterfeit emblems be destroyed. There is also the global Anti-Counterfeiting Trade Agreement between the U.S., Australia, Canada, European Union, Japan, Korea, Mexico, Morocco, New Zealand, Singapore, and Switzerland. This list of course does not include China, the country that in 2009 the International Trade Administration found had imported \$7.4 billion worth of automotive parts into the U.S.

American dependency on China for automotive production is gripping the U.S. tightly into submission. We are now stuck in a situation where many of the choices we make in regulating or cutting off imports from China would bury our economy into a deeper hole. China fully understands how desperately we need their products and they are taking full advantage of us because of that. Now that U.S. citizens lives are in immediate danger because of irresponsible choices, it's time for the U.S. government to create jobs which can support our own needs to help us to slowly wean off our reliance on Chinese products.

(The claims and opinions of this writer do not necessarily represent the views of the Portland Spectator Magazine)

Puff, Puff Passed!

HOW THE CONSERVATIVES WILL FIGHT THE BATTLE OF MARIJUANA PROHIBITION

Jesse Hanson

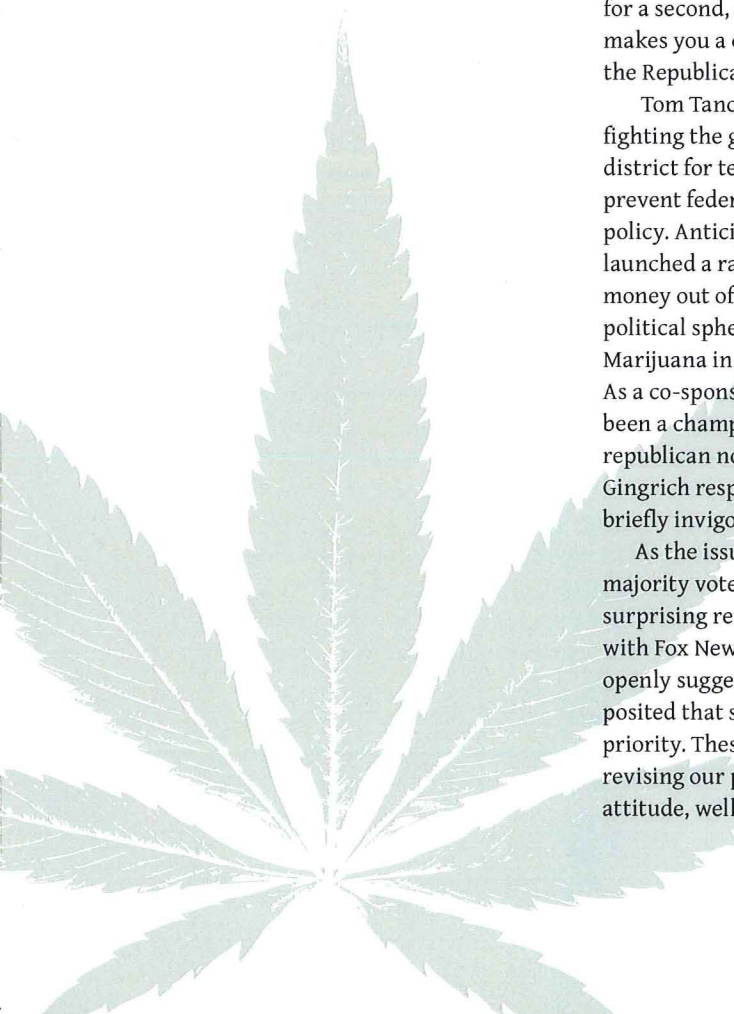
Clinton didn't "inhale" it, Obama "inhaled it frequently", and Thomas Jefferson grew it at Monticello. We are, of course, talking about Marijuana. A cause pursued for years by the political left, Marijuana policy has, in some iteration or another, always been a staple of the American Political landscape. Every now and then, bits of legislation at the state or national level, will motivate a certain level of enthusiasm for champions of the cause, but for the most part, marijuana policy really hasn't made a whole lot of progress in the last 60 years.

Though don't discount it entirely. With a resurging and reinvigorated attention being paid to the subject lately, its greatest champion may come from the most unlikely arena; the Conservative Right. Within the hazy nexus that exists surrounding marijuana policy in this country, out of the three states (Colorado, Washington, and, of course, Oregon) that had ballot initiatives to completely legalize and regulate marijuana for recreational uses as well as medical, Colorado and Washington have now passed the necessary legislation. In fact, by the time this issue hits the stand, you might (or might not) be buying your weed at Walgreens rather than from the guy down the street, but that's neither here nor there. What this could mean in the terms of simple economics is impressive to say the least, and as we all know, there's not really a whole lot that conservatives love more than business. And business is booming.

Secondly, the spirit that still exists in some conservative circles to uphold the value of state rights seems to be becoming increasingly vocal about the legalization cause. While the bulk of the GOP may not be passing a doobie in the back of a VW bus anytime soon, the issue is much more prominent on the radar of their ranks than it was five or ten years ago. Now don't be confused, this is far from a suggestion that the Republican party may be backtracking, even for a second, on their deeply entrenched family values position (cause' we all know marijuana makes you a crazed murdering dope fiend), yet "small government!" goes the perpetual cry of the Republican party.

Tom Tancredo (R-CO.) is one such proponent of marijuana legalization on the grounds of fighting the good fight against the ol' nanny state. As a representative for Colorado's 6th district for ten years, Tancredo proposed every year to have an amendment passed that would prevent federal spending on any drug enforcement which is in direct confrontation with state policy. Anticipating his state's vote on Amendment 64 (legalizing marijuana) Tancredo launched a radio ad calling marijuana prohibition "a failed government program" which steers money out of the states to illegal cartels south of the border. Even at the upper echelons of the political sphere, former presidential hopeful Ron Paul (R-TX.) sought to end the prohibition on Marijuana in what was possibly one of the highest profile moves on the national political stage. As a co-sponsor of bill H.R. 2592, states rights to medical marijuana act, Paul has long since been a champion of ending the prohibition of Marijuana. Though his attempt at gaining the republican nomination was a longshot, at a distant 4th place behind Romney, Santorum, and Gingrich respectively, he reintroduced the topic into the national political discourse, and briefly invigorated a strong youth following, a move rival politicians would be loathe to ignore.

As the issue rapidly picks up momentum with the full legalization status being passed by majority vote in two states, key conservative power players have stepped up from some pretty surprising realms outside of the traditional republican powerbase. Of course, you're familiar with Fox News' talking heads Bill O'Reilly and Glenn Beck, right? Well, you guessed it. Beck openly suggested that ending Marijuana prohibition is socially responsible, while O'Reilly posited that smoking marijuana should be a matter of personal choice, rather than a federal priority. These are two die-hard, unflinching conservatives who are suggesting we look at revising our pot-policy. If you don't think that isn't a litmus test for impending changes in attitude, well, then you're probably already high.





In most cases where Conservatives are standing up in favor of legalization, the motivation is much more fiscally driven, opposed to the romantic notion of states standing up against the federal government. As of the November 6th election, two states now currently entertain a full legalized status on marijuana, decriminalization exists in nearly a quarter of the states in our union. In the murky waters that exist surrounding marijuana enforcement policy, decriminalizing essentially refers to the reduction of severe penalties for personal possession, or the abolishing of mandatory minimum sentencing. Still, strangely, even in decriminalized states, possession is still technically illegal. Needless to say, whenever our police force responds to a possession charge, that's lost man hours. Whenever we prosecute, imprison, and rehabilitate individuals, that takes resources, and that, of course, means big money.

According to a report written in 2003 by the Office of National Drug Control Policy (ONDCP), the United States was spending a total of \$29 billion dollars annually enforcing incarceration and drug enforcement policy. Though marijuana wasn't separated from other drugs in this equation, it's easy to see how quickly the War on Drugs' bills racks up. In Alaska, despite multiple failed attempts to vote for decriminalization, former Governor and vice presidential hopeful, Sarah Palin (R-AK), still speaks out in favor of legalizing the drug for economic purposes. A report published shortly before her stint in office found that the state of Alaska was spending 25-30 million dollars annually enforcing marijuana prohibition laws, and that legalizing and taxing the sale of the drug in the state had the potential to bring in roughly 15 million dollars from cultivation in Alaska's fertile Matanuska Valley. Palin may not be able to see Russia from her house, but she certainly could see a lucrative cash crop. Oh, and while we're on the topic of agriculture, let's take a quick look at just how marijuana compares to our fruited plains and amber waves of grain. In 2006, Jon Gettman, a PhD holder in public policy and regional economic development, published an interesting report on the widespread agricultural value of marijuana. The report claims that cannabis is the top cash crop in 12 states, one of the top three crops in 30 states, and is one of the top five in 39 states - effectively making marijuana production more valuable than the American wheat and corn industry combined, creating an agricultural powerhouse worth nearly \$35.8 billion.

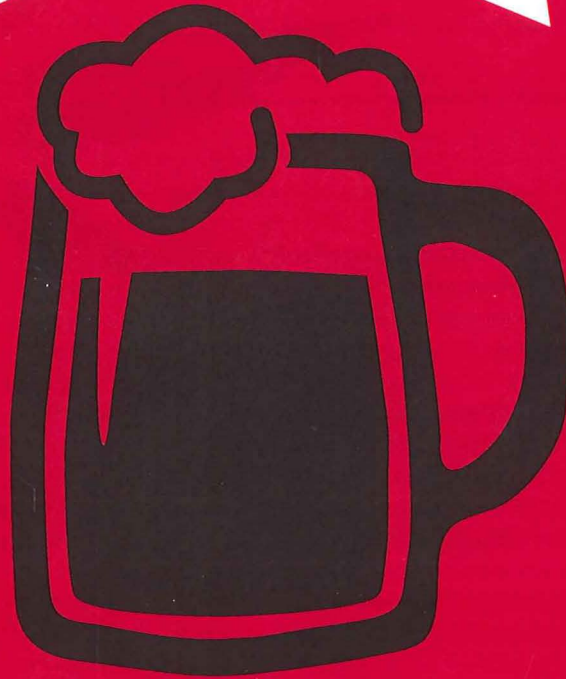
The recently passed Initiative 502, which legalized Marijuana in the state of Washington, boasts some pretty impressive figures for an economic boost due to agriculture. The Seattle Times reported that should the initiative pass, and a 25% tax be placed on the sales of THC infused products, financial analysts predict a

\$1.9 billion dollar revenue increase over the next five years. Go ahead, just soak in that number while you search for your keys, or grab some FunYuns. To put this in perspective, Washington's agriculture (the backbone of its economy) was valued at \$7.93 billion in 2010 according to the Yakima Herald Republic; that means the introduction of Marijuana cultivation could represent a 23% growth in agriculture and the respective sales of its products. Clearly the money is there.

Having seen a prohibition fail on alcohol nearly one hundred years ago, it's a shame we still haven't learned from our mistakes in assuming it will work again. Marijuana reform policy is becoming a decreasingly partisan issue, and instead a matter of social and fiscal interest. For the first time in history, the last decade has seen public majority favor the legalization of marijuana, even famous conservative televangelist Pat Robertson is pushing marijuana reform. With the recent passing of the initiatives in Washington and Colorado, the stage is set for an exciting showdown between the Federal and State government. As he prepares for his second term, Obama has been vocal in maintaining opposition to the legalization of marijuana.

Whether fighting for state's rights, or the fiscal bump that marijuana cultivation could provide to the economy, when the fat is in the fire, you can bet your lucky bong that ganja's newest allies will be fighting in the trenches right alongside those dirty unwashed hippies and college yuppies.

BAR



FACE OFF

Charles Hackney

Who enjoys good food coupled with a cold alcoholic beverage? Portland is known for the pubs that serve good drinks and tasty food. Battle of the Bars will review two different pubs all around Portland bi-monthly and put them to the test. Taking three different aspects of these establishments into consideration, this reoccurring article will examine the happy hour, quality, and service that these places have to offer. In this initial battle, I have decided to face off the two gastropubs on campus -Rogue and McMenamin's. Please remember to drink responsibly, and take advantage of Portland's alternatives to drunk driving while enjoying these businesses. But most of all, enjoy what Portland has to offer!



McMenamin's Market St. Pub, located on Market and SW 10th, makes for a great pit stop between classes for a locally brewed beer or a burger with fries. Due to the comfortable environment, delicious beer, and reasonable food prices, Market St Pub is worth considering for this month's Battle of the Bars.

Happy Hour: 5/5

Prices on happy hour food range from two to six dollars and the items to choose from are fries, Cajun tots, salad, hummus with pita, a 1/3 lb. cheeseburger, and a gardenburger for those vegetarians out there. Happy hour drink specials include a pint of PBR for \$2.25, McMenamins ales for \$3.50 a pint/ \$9.75 pitcher, and \$3.50 well drinks! If you ask me, these are damn good prices for a drink in South West Portland.

Happy hour is from 3 p.m. to 6 p.m. for those of you who want a cheap drink to take the edge off between classes, and 10 p.m. till close, to wind down after that rough day at school. Market St Pub can get pretty crowded during these times, but there is heated seating outside, both covered and open-aided. Taking into account the accommodating nature of Market St on the college student's wallet, I give this pub a 5/5.

Quality: 4/5

Sipping on the frothy, cool, dark liquid that this establishment calls the Black Widow Porter, I thought to myself, damn this is good! My mouth was left watering, almost as if it was mourning over the loss of the pint, as I slowly took it away from my lips. To put it in layman's terms, I love this beer! With a 7% alcohol content, and pleasure-inducing flavors, this beer leaves you feeling good but not too loosey-goosey.

In regard to the pub grub, I went with the Captain Neon Burger and a side of the soup du jour, porter onion soup. This 100% natural beef burger is topped with onions, pickles, lettuce, tomatoes, crispy bacon, and is dripping with chunky blue cheese dressing. Although the patty was a little dry, the toppings catered to my pallet nicely. The soup, oh the soup! The caramelized onions melt in your mouth as your taste buds intensely react to the savory marbled beer based stock. This soup is a must-have, and I encourage ordering it if possible. The texture of the hamburger was questionable, but the condiments, the soup, and the amazing beer call for a 4/5.

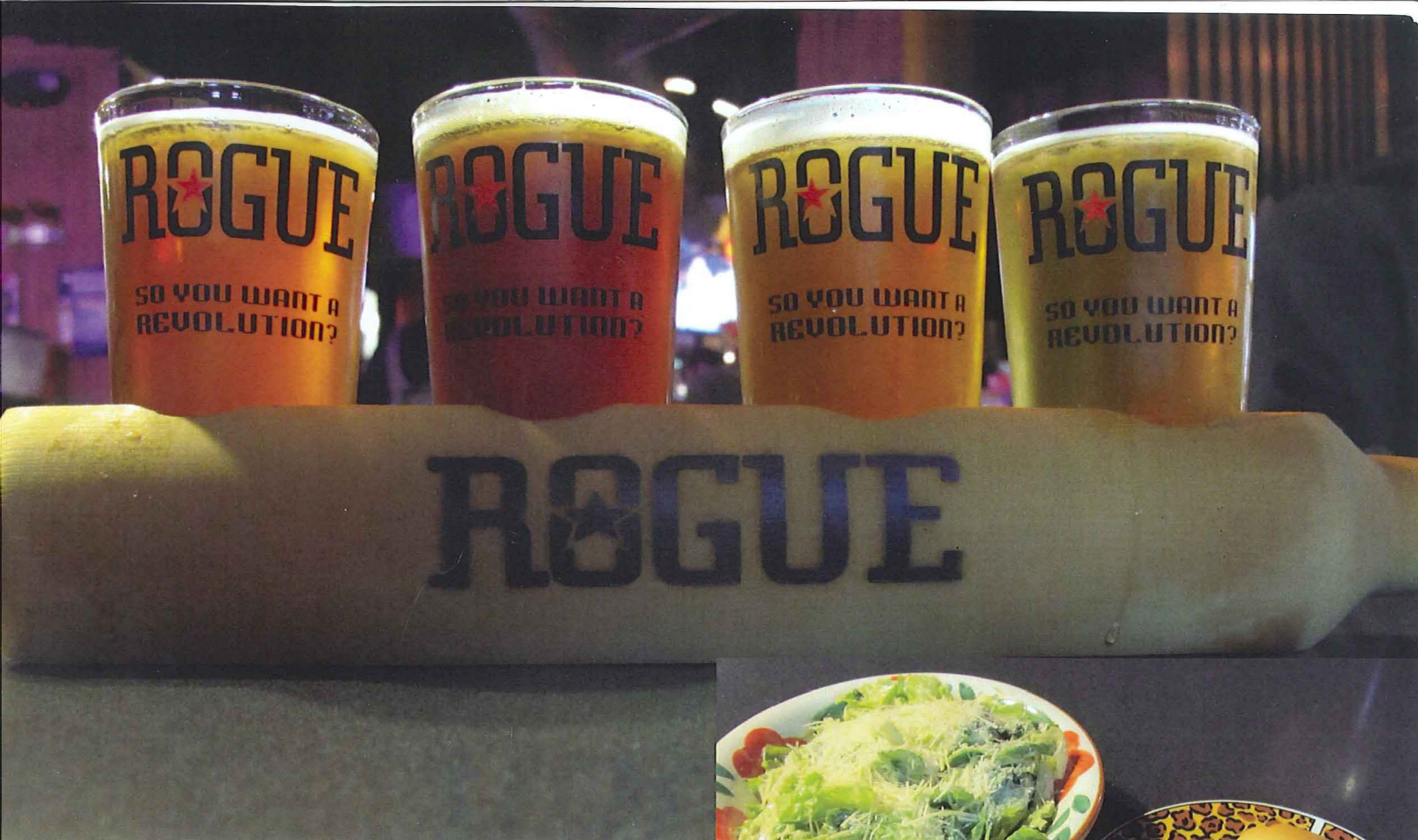
Service: 5/5

The service at Market St pub is commendable. Always greeted with a smile, the waiters and waitresses come by frequently to ask if everything is all right. For those who are indecisive, the staff is always willing to suggest food or drinks to order. After a few times of coming to the pub, the bar tenders and servers begin to recognize who you are. If you start conversation and visit regularly, these people begin to remember the details of your regular orders.

There are few better feelings than being appreciated at a pub that you enjoy. Although the hectic environment during happy hour sometimes hinders the server's ability to achieve their full potential, the friendly consistent service deserves a 5/5.

Total Score: 14/15





Rogue Brewery is located under the Vue next to Subway right on campus. The location is very convenient for those college students that have a thirst for good locally crafted beer and spirits. Also, if you are hungry, Rogue has a wide selection of food on their regular menu.

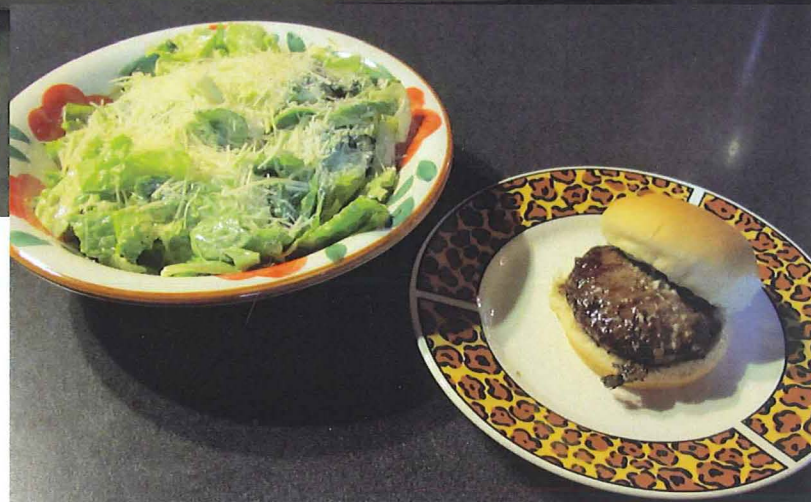
Happy hour: 3/5

Unlike McMenamins, Rogue's happy hour only deducts the price of food. Although there are a few items to choose from such as kobe blue balls, kobe beef sliders, hummus and pita bread, pork sliders, and caesar salad, the prices are a bit lofty for the quantity. The hours in which these food deals fall between are from 3 p.m. to 5 p.m. and 10 p.m. until close. Rogue offers a smaller happy hour window to those of you who seek to get a drink and some pub grub between your classes. However, you can still enjoy a late night snack for a decent price after 10. Rogue is very accommodating with its seating arrangements. I was there at about 4p.m. and there was no difficulty in finding a seat. In spite of this, the fact that the price of beer does not change during happy hour calls for a rating of 3/5.

Quality: 4/5

Although the Kobe beef slider was very small for the price of \$3.50, it was damn good. The beef was juicy, and the wasabi mayo they used was very tasty. The caesar salad was nothing special. It seemed like I paid \$3.95 for a salad that tasted like I made it while running out the door. However, the two food items together did make a good pair and I left feeling content.

Unlike the food, the drink selection was phenomenal! A selection of twenty different beers on tap, and six different types of Rogue spirits, put me in a pickle. I decided to go with a flight of four different types of beers and I thoroughly enjoyed every last bit of it. The idea of being able to customize your own flight appealed to me, and I decided to go



with Dead Guy Ale, Northwestern Red Ale, Yellow Snow IPA, and Mori Moto Pilsner. At \$6, I think that this is the best deal Rogue has to offer.

Service: 2/5

Let me begin by saying that my time at Rogue was not accompanied by good service. My waiter was inattentive, and was very unenthusiastic about explaining different aspects of the business. Also, the server would only come in increments of about 30 minutes and because of this I was unable to experience happy hour to the fullest.

Towards the end of my time at Rogue, the waiter that was assigned to me clocked out. I considered giving Rogue a chance at redemption, and I was happy I did. The second waiter successfully took care of my basic pub needs, and he did it with a smile and a sense of humor. Although I felt unwelcome at first, the second waiter proved to me that the service at Rogue was not a complete failure. Due to the lack in effort and care of the first waiter though, Rogue deserves a low score of 2/5.

Total Score: 9/15

Walking Dead @ Clinton Street Theater**Where:** 2522 SE Clinton St**When:** Every Sunday @ 10:00PM**Cost:** Free (all ages)

Are you and your significant other obsessed with blood thirsty zombies? Are you fans of apocalyptic survival shows? Do you want to see some diverse characters kill some ugly ass mutants? Would you like to see all of these things for free? Well if you answered yes to any of these question you might want to take a gander at the Clinton street theater. This little gem of a theater is located across the river on the famous bike route that is Clinton Street. Every Sunday of this month the theater will be playing the newest episodes of the AMC hit drama The Walking Dead. The show is currently in its 3rd season and has become a cult favorite around the country. The showings are all ages, but don't worry: the movie theater does serve alcoholic beverages. The showings are free but be sure to arrive just a little bit early to guarantee yourself a spot to catch a glimpse at what the world will look like if ever overrun by flesh eating zombies.

Typhoon @ The Crystal Ballroom**Where:** 1332 W. Burnside**When:** November 23rd @ 8:00pm**Cost:** \$15 (all ages)

Friday November 23rd will be your chance to go out and support an up and coming band from the Portland area. Typhoon is an eleven-piece act that originated in Salem Oregon in 2005. The band is currently touring on their newest EP, "A New Kind of House." This native Portland act was named second in the 2010 Top New Portland Bands in the Willamette Weekly. They have opened for several big names such as The Shins, The Decemberists, The Thermals and Explosions in the Sky. The band has been featured on the David Letterman show.

Typhoon consists of a variety of instrumentalists, including two violinist, three trumpeters, two drummers, etc. Typhoon is known for their independent rock sound and experimental play. The band brings a diverse and whimsical variety of tracks to the stage. Typhoon will be playing at McMinimin's Crystal Ballroom on West Burnside. This event will be a great show and an awesome place to see some home grown talent and musical culture. Grab your special someone and purchase a ticket for the November 23rd showing.

DATE NIGHT

IT'S HARD TO HAVE A GOOD TIME ON A STUDENT BUDGET. LUCKILY, THE SPECTATOR FINDS EVENTS FOR STUDENTS WHO WANT TO EAT, DRINK AND BE MERRY WITHOUT GOING BROKE,

Corey Hately

Portland Christmas Tree Lighting @ Pioneer Square

Where: Pioneer Square

When: November 23rd @ 5:00

Cost: Free (all ages)

Even though it seems like summer was just last week, it's already time for the Christmas season. It's November and you know what that means: Christmas sales, eating way too much at the mall, freezing your ass off, and cutting down perfectly nice trees and to shove in your living room. If you can't fit a giant spruce in your dorm or apartment then make a date of it and head over to pioneer square for the annual Christmas tree lighting on the 23rd. This annual event will be sure to bring Christmas cheer to even the most grouchy Grinch. If you've never been to the lighting you'll be in for a treat: a massive tree decorated in hundreds of beautiful lights right in the middle of Pioneer Square downtown. This year they will be having a large holiday sing-a-long featuring Thomas Lauderdale with members of Pink Martini. The event is free and open to all ages. Make sure to get there early to grab yourself a spot (or two) because usually it gets extremely packed. Ring in the holidays and enjoy some peace before you find yourself standing in long lines buying gifts.

Portland Short Bus Bar Tour

Where: Tour of Portland Bars

When: November 23rd @ 4:00pm

Cost: \$25 (21+)

This will be the turkey detox event to attend this year. After a night of gorging yourself with holiday food and putting yourself through the tortuous task of spending the day with your families, a beer tour might be the best medicine. This November 23rd The Short Bus Tour will be offering a bar tour around Portland. If you are willing to be carried around in a decked out short bus, this event could be a real thrill for you and a significant other. The Tour bus will be picking up folks at 4:00 pm for a day of traveling around to awesome bars in order to experience some of the best beers and bar atmospheres Portland has to offer. The ticket prices might seem a little high, but the bus tour will be traveling to six stops including Holmans, Skyline Tavern, Farm House, Liberty Glass, and Yen ha. All these bars are guaranteed to have an amble and cozy environment, which may be just what you need if you're trying to shake the stress from the night before. The last stop on this tour will include a night cap and some karaoke. So be ready to drink enough to convince yourself to sing to complete strangers. This years Thanksgiving detox tour will be with the Short Bus Tour on November 23rd so be prepared to enjoy a night out on the town, some great venues, and, most importantly, great micro-brews that Portland is known for.

The Cost of Iran's Nuclear Proliferation

THE POTENTIAL FOR WAR WITH IRAN COULD MEAN RISING COSTS FOR PSU STUDENTS

Corey Hatley

The channel of water known as the Strait of Hormuz is 21-miles-wide and is located between the Persian Gulf and the Gulf of Oman. This region is controlled by the country of Iran and has become a place of heavy military presence in the last half year. The strait is a passage for exporting 20 percent of the world's oil. At this very moment the channel is being patrolled by U.S. and Iranian military and naval ships. In the last year the Iranian government has consistently been pursuing questionable nuclear capability. Under much scrutiny the Iranian government swears that their new nuclear facilities are meant for peaceful energy, while much of the western world does not agree.

To the west of Iran is the country of Israel. Israel and Iran, as you may have seen in international news, are sworn enemies in the Middle East. The Iranian government repeatedly threatens and tries to intimidate Israel. The nation of Israel is closely-allied with the United States and any affairs would have close U.S. attention.

The United States, along with Israel and several other western powers have continued to suppress the Iranian government with tough economic sanctions with hopes to persuade Iran to abandon its nuclear ambitions. The recent sanctions have shown to be an effective weapon at slowing the Iranian economy, but Iranians have not let tough economic down turns deter their nuclear research. The threat of war is becoming real, with Israel making recent remarks of a military strike on Iranian nuclear facilities. The defiant country may be in route to a military conflict that would be devastating to not only to the region, but the world's economy. The hope of peace and the halting of Iranian nuclear research continues to diminish with each passing day. Although the U.S. has continued to be open to talks with Iran, a compromise has yet to be reached. It seems that a miracle will be needed to stop a potentially catastrophic war.

What could a war with Iran mean to the average Portland State University (PSU) student? Because the Strait of Hormuz is responsible for exporting 20 percent of the world's oil if a conflict were to arise between western powers and Iran, the Strait of Hormuz would be incredibly difficult to keep open. This could have harsh implications to communities around the world that are dependent on foreign oil to operate. Portland State University being predominantly commuter-based, would see some very dire consequence for students were this scenario to unfold.

There are 23,000 undergraduates in attendance at PSU and almost 50 percent of them commute to campus from outer regions of the metro area. Of these commuting students, a majority of them depend on either self-owned vehicles or public transportation. At this point in time, IHS (Global Insight) has speculated that a full out conflict could rise the current \$125 barrels of imported oil to a peak of \$240 a barrel. This would be the same sort of increase the U.S. saw when Iran had its revolution in 1978, and the Iraq-Iran war in the 1980s. This means that students who drive vehicles could be looking at paying upwards of \$7 per gallon. While gas prices today are excruciatingly high and already tough on students wallets, can you even imagine paying double that price? This increase would also have a massive effect on public transportation. The TriMet system, which hiked up fares in September, could have to increase fair prices again to compensate for energy cost. The fair currently to ride a bus in Portland for an adult is \$2.50, for a 2 hour ticket. Students could be looking at sizable increase in price if oil were to reach \$200 dollars a gallon.

Students at Portland State are already paying high tuition costs, but could conceivably see an almost 50 percent increase in spending on transportation. Currently, in-state students are paying upwards of \$2000 a term and \$22,000 for their entire education at Portland State. The fiscal burdens already lay heavy on students shoulders at PSU.

The question still remains, will the United States of America pursue war to maintain safety and comfort? Or should the U.S. be more concerned about economic stability? Will tough economic sanctions on Iran be enough? Are the economic consequence that our country and its citizens will face be worth it? I think the most important question is, will the people of this country (including those at PSU) be able to compensate for rising energy cost? The coming months may bring light to these difficult questions, but for now, it's all up in the air.

(The claims and opinions of this writer do not necessarily represent the views of the Portland Spectator Magazine)

NorthWest Film Center Presents: The NorthWest Filmmakers' Festival

PORTLAND SPECTATOR'S FILM ANALYST WILL GRZEBYK GOT A CHANCE TO CHECK
UP ON THIS YEAR'S ANNUAL FILMMAKER'S FESTIVAL

Will Grzebyk

The NorthWest Film Center officially began screening films for their annual Northwest Filmmakers' Festival on November 9th in the Whitesell Auditorium at the Portland Art Museum. For 39 years the NWFC has been showcasing the talents of filmmakers, both from Portland and from throughout the country. The festival runs through the 18th of November and has scheduled a wide variety of full-length films, short films, animated films, workshops and a behind the scenes look at LAIKA the animation studio, known for creating the stunning and beautiful CORALINE and ParaNorman which will be held on November 17th at 3 PM. The main idea of the festival is to bring the filmmaker and audience together and create a personalized relationship through each of these films.

Opening night began with an array of 10 short films that can also be seen on November 16th at 7 PM. Ballots were handed out to each audience member in order to decide, on a 1 to 5 scale, which films they thought were best. The overwhelming crowd favorite was a 10 minute documentary called THE SANDWICH NAZI. Filmmaker Lewis Bennett happened to hear about a deli owner named Salam Kahil (the "Sandwich Nazi") while living in Vancouver BC. The charismatic and shameless Salam is anything but a Nazi as he shows how much he cares for his fellow citizens, by regularly donating a station wagon full of deli sandwiches while spouting witty and tasteless sexual one-liners throughout the film - definitely not a film for the whole family, but a must-see in the festival, as well as awarded best documentary. Another crowd favorite was the animated film DEAR PLUTO, a film which takes the lyrics of slam poetry and transforms them into a narration to prove how much the planet Pluto is appreciated.

Once the shorts had concluded, the entire audience was invited over to the NWFC for its opening night party - which was graciously stocked with snacks and MacTarnahan's beer, a sponsor of the festival. After grabbing an amber ale I got a chance to speak with Thomas Phillipson, the NW Film Fest's director. He said his whole goal of the festival was to bring as many filmmakers together to interact with their audience and to show that there is an actual person behind the camera so the viewer won't feel so intimidated when they have a chance to meet the filmmaker. To help create this interaction he ends each film with a Q and A session involving the filmmakers, and encouraged as many people as possible to attend the FILMMAKERS' UN-CONFERENCE held on November 10th at 10 AM. The Un-conference is a way for lovers of filmmaking to get together and participate in discussions that each contributor may be interested in, such as self-distribution, archiving work, festivals and exhibitions, or building social communities for films. To communicate in a one-on-one basis with the filmmaker, the festival will also be throwing a Festival Wrap Party at the Pink Rose concluding the screening of the final film THE GREAT NORTHWEST (21+). Along with connecting the audience with the filmmaker, Thomas partners with other film schools throughout the country in order to gain exposure and show the highest quality

films, something which he assured me was a difficult task for him when having to choose from the over 400 who applied to showcase their films in the festival.

While the shorts entertain and satisfy, a variety the features will help sustain the appetite for independent cinema. On Wednesday the 14th, FIELD WORK: A FAMILY FARM - a documentary about a family and their passion to stake a claim in the independent farm industry - will show at 8:30 PM. This Seattle documentary follows Judy and Charlie Swanson and their three kids, and what it means for them to own and work on a farm together as a family, while the farm industry ostracizes the independent farmer in favor of bigger and bigger industrialized farmers. Another film that has made its rounds at Sundance, Toronto and the Tribeca film festivals is Lynn Shelton's YOUR SISTER'S SISTER. Filmed in Seattle, it stars Mark Duplass (Jack) and Emily Blunt (Iris) as Iris tries to help Jack by inviting him to her secluded cabin as he grieves for his brother's death. Hannah, Iris' sister, unexpectedly shows up and shenanigans are had between her and Jack as they both come to grips with life's challenges.

Enough of half-worked synopses that do no justice to each of these talented filmmakers or their films. The NW Film Center is proud to bring more than just a couple of random local films; they are proud to offer the lovers of film a way to interact with the filmmakers' who share their passion and support.

All the information about the Northwest Filmmakers' Festival can be accessed at festivals.nwfilm.org/nwfest39 or through the NW Film Centers website at nwfilm.org.



